

## Sweet Plates

Rich chocolate orange delice, chocolate crumb, aged rum, raisins, espresso ice cream £7.95 (gf)

\*Recommended with a President Machado 1927 Cocktail (Havana)

Crispy sweet potato doughnuts, cocoa nibs, peanut butter, chocolate sauce £7.95

Baked treacle pudding, dehydrated rhubarb leather, Italian meringue, rhubarb ice cream £6.95

Saffron poached pear, avocado leaf, Tokaji wine jelly, preserved ginger, smashed ginger nuts £6.95

\*Recommended with a Taihoko Cocktail (Taipei)

Assiette de Marron; set chestnut custard, honey caramel shard, crystallized chestnuts, whole milk foam £6.95 (gf)

\* contains gelatine

\* house favourite – try this is you enjoy crème brulee

To share;

Scottish cheeses, crackers, oatcakes, celery, quince jelly, pickled plums £10.95

\*gf oatcakes available

\*Recommended with a Carter and Carnarvon Cocktail (Cairo)

(gf) Contains gluten free ingredients

(v)Vegetarian

Please make us aware of any allergies

We only use cage free eggs

All dishes prepared in a kitchen that also handles nuts and gluten

We add a discretionary 10% service charge to parties of 6 or more which goes directly to the staff

